

plasticizer in the coating material, it does not disclose to use as a coating material a combination of these fractionated yeast cell walls and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates.

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**On page 5, please replace the paragraph bridging pages 5 and 6 with the following:**

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*As* As a result of intensive investigations to solve the above-described problems, the inventors have found that a coated powder is excellent in various properties such as flavor-keeping properties, flavor release-controlling ability, and oxidation stability, when a powdery or granular core substance is coated with a coating material comprising (A)(a1) a fractionated yeast cell wall comprising a yeast cell residue obtained by removing soluble intracellular ingredients from enzyme-treated yeast or (a2) an acid-treated yeast cell fraction comprising a residue obtained by treating with an acidic aqueous solution a yeast cell residue prepared by removing soluble intracellular ingredients from enzyme-treated yeast cells, and removing solubilized ingredients therefrom (in the invention, both (a1) and (a2) being referred to as "fractionated yeast cell wall") and (B) at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates, thus having completed the invention based on the finding.

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**On page 6, please replace the second and third full paragraphs with the following:**

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**A<sup>3</sup>** (1) A coating material containing a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates.

(2) The coating material as described in (1) described above, wherein the thickening polysaccharide is pullulan.

**On page 6, please replace the paragraph bridging pages 6 and 7 with the following:**

**A<sup>4</sup>** (4) A coated powder composed of a core substance in a powdery or granular form of 30 to 3000  $\mu\text{m}$  in an average particle size coated with 0.05 to 1.5 parts by weight of a coating material containing a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols per 1 part by weight of the core substance.

**On page 7, please replace the first full paragraph with the following:**

**A<sup>5</sup>** (5) The coated powder as described in (4) described above, wherein the thickening polysaccharide is pullulan.

**On page 7, please replace the third full paragraph with the following:**

**A<sup>6</sup>** (7) The coated powder as described in one of (4) to (6) described above, wherein the core substance is a flavor composition, a color material, an acidity regulator, a seasoning, a sweetener, a spice, a vitamin, a functional material or a mixture of two or more of them.

On page 7, please replace the paragraph bridging pages 7 and 8 with the following:

A<sup>7</sup> (11) A process for producing a coated powder, which comprises spraying a solution of a coating material containing a fractionated yeast cell wall and at least one member selected from the group consisting of thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates against a core substance in a powdery or granular form of 30 to 3000  $\mu\text{m}$  in an average particle size under stirring or in a fluidized state to thereby coat the core substance with 0.05 to 1.5 parts by weight of the coating material per 1 part by weight of the core substance.

On page 8, please replace the second full paragraph with the following:

A<sup>8</sup> As the specific examples of the core substance to be used in the invention, there are illustrated a powdery or granular flavor composition, color material, acidity regulator, seasoning, sweetener, spice, vitamin, functional material or mixture thereof having an average particle size of 30 to 3000  $\mu\text{m}$ . However, any substance that is solid at ordinary temperatures may be used. In cases when the core substance is a flavor composition, the invention provides a coated powder showing better flavor-keeping properties and better controlled flavor release in comparison with flavor powders produced by conventional coating methods, thus a flavor composition being one of preferred core substances.

On page 9, please replace the first full paragraph with the following:

A<sup>9</sup>

The flavor ingredient of the flavor composition to be used in the invention as a core substance includes any of conventionally known flavor ingredients. Such flavor ingredient is exemplified by citrus flavors such as orange, lemon and grapefruit; fruit type flavors such as apple, banana, grape, peach, strawberry and pineapple; mint type flavors such as peppermint and spearmint; spice type flavors such as pepper, cinnamon, nutmeg and clove; nut type flavors such as vanilla, coffee, cocoa and hazelnut; tea type flavors such as black tea and green tea; meat or marine product type flavors such as beef, chicken, salmon and crab; and dairy type flavors such as milk and cheese. However, flavor ingredients to be used in the invention are not limited only to these.

**On page 10, please replace the first full paragraph with the following:**

A<sup>10</sup>

In using a color material as the core substance material, every conventionally known colors may be used as the color material. Specific examples of the color material include oil-soluble natural colors such as  $\beta$ -carotene, paprika color, annatto color and chlorophyll and, further, natural color materials such as turmeric color, caramel color, cochineal color and grape skin extract. These color materials are usually formed into powder using an emulsifier or a carrier to use as a core substance.

**On page 13, please replace the first full paragraph with the following:**

A<sup>11</sup>

As the thickening polysaccharides to be used in the invention in combination with the fractionated yeast cell wall, there are illustrated carrageenan, carob bean gum and pullulan, with pullulan being preferred in the point of film-forming properties and heat resistance.

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**On page 13, please replace the paragraph bridging pages 13 and 14 with the following:**

*A12* As the hardened fats and oils, any of those fats hardened and oils which have a melting point of 40°C or higher than that may be used. As examples of hardened fats and oils to be preferably used in the invention, there are illustrated hardened fats and oils obtained by hydrogenation-treating food-grade liquid vegetable oils such as rape seed oil, soybean oil, cotton seed oil, safflower oil, sunflower oil, palm oil, coconut oil, olive oil, sesame oil, rice oil, corn oil and peanut oil, and hydrogenated products of beef tallow, lard and fish-and-whale oil.

**On page 14, please replace the paragraph bridging pages 14 and 15 with the following:**

*A13* The coating material is used in an amount of preferably 0.05 to 1.5 parts by weight per 1 part by weight of a core substance. If used in a less amount than this range, the coating material would fail to sufficiently coat the core substance such as a flavor powder whereas, if used in a more amount than is necessary, there would be obtained functionally unfavorable results when the resultant coated powder is added to, for example, foods or beverages to impart flavor to final products. In the present invention, combined use of one or more members selected from among thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes and sugar alcohols and the starch hydrolyzate provides a coated powder more excellent in coating properties, oxidation stability, heat resistance, sustained and controlled flavor-releasing properties in comparison with the case of using a fractionated yeast cell wall not containing them as the coating material.

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**On page 15, please replace the paragraph bridging pages 15 and 16 with the following:**

A<sup>14</sup> To illustrate the range of the amount of these materials to be used in combination with the fractionated yeast cell wall by reference to typical materials, the thickening polysaccharides such as pullulan are used in an amount of preferably 0.0001 to 5.0 parts by weight, more preferably 0.001 to 4.0 parts by weight based on 1 part by weight of the fractionated yeast cell wall. The oligosaccharides such as trehalose are used in an amount of preferably 0.01 to 5.0 parts by weight, more preferably 0.1 to 4.0 parts by weight, the sugar alcohols such as glycerin are used in an amount of preferably 0.0001 to 0.5 parts by weight, more preferably 0.001 to 0.3 parts by weight, and starch hydrolyzates such as cyclodextrin are used in an amount of preferably 0.0001 to 5.0 parts by weight, more preferably 0.001 to 4.0 parts by weight based on 1 part by weight of the fractionated yeast cell wall. If the amounts are less than the lower limits described above, effects by the combined use with the fractionated yeast cell wall might not be obtained. On the other hand, if more than the upper limits, no additional effects can be obtained with respect to the thickening polysaccharides, oligosaccharides and starch hydrolyzates, thus such amounts exceeding the upper limits being economically useless and, with respect to materials classified as sugar alcohols, a step for drying them requires the upper limits.

**On page 16, please replace the paragraph bridging pages 16 and 17 with the following:**

A<sup>15</sup> In addition, the combined use of the fractionated yeast cell wall with at least one of the thickening polysaccharides and oligosaccharides provide a coated powder

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*Cont. A-15*  
having a particularly enhanced oxidation stability. Thus, a coated powder having the functions of sufficient oxidation stability, heat resistance, controlled-release properties, and the like can be prepared by coating a core substance with a combination of a natural coating material composed of fractionated yeast cell wall and at least one member selected from the group consisting of the thickening polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates.

**On page 25, please replace the paragraph bridging pages 25 and 26 with the following:**

*A16*  
As is apparent from Table 3, samples of the invention all showed excellent flavor-lasting properties, whereas comparative samples 1 and 2 not using pullulan showed poor flavor-lasting properties, and comparative sample 2 containing an increased amount of Yeast rap poorly gave off flavor, lacked balance with dissolution time of the sugar component of the chewing gum and lacked delicious taste. Additionally, even when the fractionated yeast cell wall was used in combination with pullulan, use of an excess amount of the coating material as in the sample 5 of the invention resulted in insufficient balance with the period of dissolution of the sugar component, though flavor-lasting properties were obtained.

**On page 33, please replace the second paragraph with the following:**

*sub B35*  
The grapefruit flavor-containing, coated powdered product was subjected to abuse test at 60°C for 5 weeks. Functional evaluation was conducted by 5 special panels using a 0.1% aqueous solution of the coated powder, with rating degree of deterioration of grapefruit-like flavor in the following three levels.